

Fiore sardo (Italian Edition)



Title: **Fiore sardo (Italian Edition)**

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Goodreads Rating: **0.0**

Published: **March 27th 2012 by Booksprint**

ISBN: **9788865958766**

Language: **English**

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Un viaggio alla scoperta del mondo pastorale sardo attraverso la prosa di Grazia Deledda, nell'ambito di una ricerca di più ampio respiro, volta ad accendere i riflettori sul mondo mediterraneo e le sue mille 'anime'.

Con l'orecchio sempre attento a captare i messaggi che provengono dalle 'zone d'ombra' del 'nostro mare', intendiamo ridare voce a quelle 'masse silenziose', a quell'esercito di 'senza storia' che hanno popolato e popolano le 'sacre sponde'. Una ricerca che ci ha portati, attraverso la narrativa deleddiana, a riscoprire un mondo ancestrale, quasi preistorico. Un mondo fuori dal tempo. La scrittrice nuorese, con pennellate precise, decise, ci restituisce l'affresco di una Sardegna arcaica, pastorale che, però, non ha niente di bucolico, di idilliaco. E' la Sardegna "profonda", selvaggia, dei pastori, dei banditi, dei briganti. Isola nell'isola, la Barbagia, lontana dal mare, circondata da montagne imponenti, montagne dal profilo viola che fanno da scudo verso un mondo ignoto, distante.

Terra antica e solitaria, mai sottomessa, mai contaminata, caparbiamente attaccata alle sue tradizioni, ai suoi

costumi, ai suoi riti che si perdono nella notte dei tempi. E' una memoria antica quella che affiora nelle sue visioni, nelle sue descrizioni, in quei "quadri" di interni, di vita intima, domestica, che lei stessa definisce "omerici".

Pensiamo a quegli affreschi che descrivono l'intimità della casa, della capanna sarda con al centro, come un 'òmphalos', il focolare domestico. Pensiamo alle "donne vestite di nero", ieratiche figure preposte al sacro rito della preparazione del pasto, chine, amorevolmente, sui paioli, come premurose vestali, intente a vegliare su zuppe e farinate, oppure, sedute a terra ad impastare il pane o i maccheroni. Riti arcaici, gesti antichi, solenni accompagnano la preparazione di piatti semplici, essenziali, cucinati sulla pietra del focolare. Piatti fatti di pochi ingredienti: pane, formaggio, erbe selvatiche, latte, miele. Vere e proprie "icone" della civiltà pastorale, di una cultura gastronomica autentica ed originale, di cui sembra avvertire il profumo nei romanzi e nelle novelle della Deledda.

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Fiore Sardo Aged D.

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